CLAIMS

- An agent for improving the keeping quality of food and drink, which contains a lipase-treated matter of oil and fat.
 - 2. The agent for improving the keeping quality according to Claim 1, wherein the oil and fat is animal oil and fat or vegetable oil and fat.

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- 3. The agent for improving the keeping quality according to Claim 2, wherein the animal oil and fat is milk fat.
- 4. The agent for improving the keeping quality according to Claim 2, wherein the vegetable oil and fat is coconut oil.
- 5. The agent for improving the keeping quality
 20 according to any one of Claims 1 to 4, which contains an
 acid or a culture of a lactic acid bacterium or a treated
 matter thereof.
- 6. The agent for improving the keeping quality
 25 according to any one of Claims 1 to 5, wherein the food
 and drink is bread.
- 7. The agent for improving the keeping quality according to any one of Claims 1 to 6, wherein the agent for improving the keeping quality is an anti-mold agent.
 - 8. A food and drink comprising the agent for improving the keeping quality according to any one of Claims 1 to 7 added thereto.

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9. A method for improving the keeping quality of

food and drink, which comprises adding a lipase-treated matter of oil and fat to the food and drink.

- 10. The method according to Claim 9, wherein the oil 5 and fat is animal oil and fat or vegetable oil and fat.
 - 11. The method according to Claim 10, wherein the animal oil and fat is milk fat.
- 10 12. The method according to Claim 10, wherein the vegetable oil and fat is coconut oil.
- 13. The method according to any one of Claims 9 to 12, which comprises adding an acid or a culture of a lactic acid bacterium or a treated matter thereof.
 - 14. The method according to any one of Claims 9 to 13, wherein the food and drink is bread.
- 20 15. The method according to any one of Claims 9 to 14, wherein the method for improving the keeping quality is an anti-mold method.
- 16. A method for producing food and drink, which 25 comprises adding a lipase-treated matter of oil and fat to the food and drink.
 - 17. The method according to Claim 16, wherein the oil and fat is animal oil and fat or vegetable oil and fat.
 - 18. The method according to Claim 17, wherein the animal oil and fat is milk fat.
- 19. The method according to Claim 17, wherein the 35 vegetable oil and fat is coconut oil.

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- 20. The method according to any one of Claims 16 to 19, which comprises adding an acid or a culture of a lactic acid bacterium or a treated matter thereof.
- 5 21. The method according to any one of Claims 16 to 20, wherein the food and drink is bread.
 - 22. A food and drink obtained by the method according to any one of Claims 16 to 21.

23. Bread containing a lipase-treated matter of oil and fat.

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- 24. The bread according to Claim 23, wherein the oil 15 and fat is animal oil and fat or vegetable oil and fat.
 - 25. The bread according to Claim 24, wherein the animal oil and fat is milk fat.
- 26. The bread according to Claim 24, wherein the vegetable oil and fat is coconut oil.
- 27. The bread according to any one of Claims 23 to 26 containing an acid or a culture of a lactic acid bacterium 25 or a treated matter thereof.